

<b>Title</b>	<b>Cook food items by poaching</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>2</b>

<b>Purpose</b>	<p>This pre-entry unit standard is for people training as cooks to work in a broad range of commercial kitchens.</p> <p>People credited with this unit standard are able to: prepare to poach food items; and poach and present food items.</p>
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<b>Classification</b>	Hospitality > Cookery
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<b>Available grade</b>	Achieved
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<b>Entry information</b>	
<b>Recommended skills and knowledge</b>	Unit 167, <i>Practise food safety methods in a food business under supervision</i> , or demonstrate equivalent knowledge and skills.

### Explanatory notes

- 1 Definition  
*Dish requirements* – any recipe or dish type specified by or specific to the establishment and made known to the candidate prior to assessment against this unit standard.
- 2 Range  
Food items – fish and/or seafood, egg, and fruit for a minimum of two people.
- 3 Legislation and regulations to be complied with include but are not limited to – Food Act 2014, Health and Safety in Employment Act 1992.
- 4 This unit standard can be assessed against in a simulated situation. This refers to a situation that reflects some elements of commercial realism, but the candidate must be under time pressure. There must be an end user of the product and domestic equipment can be used.

### Outcomes and evidence requirements

#### Outcome 1

Prepare to poach food items.

**Evidence requirements**

1.1 Food items and other ingredients of the required type, quality, and quantity for cooking method are selected in accordance with dish requirements.

Range quality includes but is not limited to – appearance, smell, within expiry date.

1.2 Food items are prepared for poaching in accordance with dish requirements.

**Outcome 2**

Poach and present food items.

**Evidence requirements**

2.1 Food items are poached to meet quality requirements.

Range quality includes but is not limited to – degree of cooking, appearance, temperature.

2.2 Food items are finished and presented in accordance with dish requirements.

Range finishings may include but are not limited to – basic garnishings, accompaniments, sauces, portioning; evidence of two is required.

<b>Planned review date</b>	31 December 2019
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**Status information and last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	8 January 1998	31 December 2013
Review	2	22 October 2003	31 December 2017
Review	3	12 December 2008	31 December 2017
Review	4	20 February 2014	31 December 2017
Revision	5	19 November 2015	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

**Please note**

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the CMR. The CMR also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

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### **Comments on this unit standard**

Please contact ServiceIQ at [qualifications@serviceiq.org.nz](mailto:qualifications@serviceiq.org.nz) if you wish to suggest changes to the content of this unit standard.